

Blonde KWAŚNE

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **28**
- SRM **5.6**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (75.8%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (15.2%) | 83 % | 5 |
| Grain | Abbey Castle | 0.25 kg (3.8%) | 80 % | 45 |
| Grain | Cara-Pils/Dextrine | 0.25 kg (3.8%) | 72 % | 4 |
| Grain | Strzegom Karmel 30 | 0.1 kg (1.5%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Oktawia | 20 g | 15 min | 7.1 % |
| Boil | Lublin (Lubelski) | 30 g | 5 min | 4 % |